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| *What will they be learning, why and in what order?* |
|  | **Term 1** | **Term 2** | **Term 3** |
| **Bridge/ Foundation knowledge required** | Students will need to have completed year 1 of the course to access year 2.  |
| **Key Learning Experience / Skills** | * **What will they be learning, why and in what order?**

**Unit 2: Working in the hospitality industry** **Learning Aim A: Understand effective working skills in the hospitality industry** Students will investigate how working skills are applied in other hospitality industry businesses (Coffee shops, pubs, restaurants and hotels) Using this research students will create training materials that new staff can use to learn about demonstrating hospitality working skills. **Learning Aim B: Use working skills in a hospitality situation** Students will produce a table for their training handbook that explains the different team working skills that are important when working in hospitality. Students will be observed in two practical hospitality situations and on both occasions, students will be observed on Personal hygienePersonal appearanceTeam working skillsCommunication skills  | * **What will they be learning, why and in what order?**

**Unit 1. Introduction to the Hospitality Industry – Exam resit if needed** **Unit 3: Food Safety and Health and Safety in Hospitality**Learners will discover the various aspects of health and safety, and food safety law in relation to those working in the hospitality industry.**Learning Aim A: Understand food safety when dealing with food in the hospitality industry****Assignment title How to maintain food safety** Students will create training materials for new staff in the form of a handbook, investigating how to maintain food safety when dealing with food within different hospitality industry businesses. **Learning Aim B: Understand safety legislation and regulations that control safe working practices in the hospitality industry.** **Assignment title: What is the safety legislation and Regulations that control safe working practices in the Hospitality Industry?**Students will need to produce a section 2 for their handbook, select two contrasting hospitality businesses and interview appropriate staff. They will need to prepare a range of questions to show how the selected business implement, enforce or comply with: Safety legislation Safety regulation Safety signs Safety informationSafety documentation Safe working practices Students will then need to create their new section of their training book and an evaluation of how the selected business implement the above strands.  | **Sample requested from exam board May 2025**  |
| **Assessment**How will you assess the impact of teaching? | Practical outcomesQ & AMapping my progress document in student's folderAssignment brief check list and unit criteria  | Practical outcomesQ & AMapping my progress document in student's folder Assignment brief check list and unit criteria  |  |
| **CIAG Links** | Employability skills: Communicating with others Listening  Following instructions  Following Health and Safety rules    | Employability skills: Communicating with others Listening  Following instructions  Following Health and Safety rules   | Employability skills: Communicating with others Listening  Following instructions  Following Health and Safety rules  |
| **British Values**  | Respect the opinion of others Support each other with constructive feedback Follow rules in using equipment safely   | Respect the opinion of others Support each other with constructive feedback Follow rules in using equipment safely   | Respect the opinion of others Support each other with constructive feedback Follow rules in using equipment safely   |
| **Cross Curricular Link Numeracy** | Weights and measures  | **Cross Curricular Link- Literacy** | Communication Following instructions from a recipe  |
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| ***The Hub Vision – A School that provides all students with exciting opportunities that build confidence, develop social skills and promote academic achievement*** |

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